

Evening Menu

Starters

Cream of Courgette Soup with fresh bread	4.25
Crab Cakes with fresh lime salsa	6
Pan Fried Garlic Mushrooms with rocket	5.40
Asparagus Spears poached egg & Roquefort dressing	5.50
Lamb & Rosemary Koftas with minted mayo	6

Main Course

Classic Burger: 8oz beef pate topped with cheese and bacon, served with gherkins, beef tomato, red onion, rocket, coleslaw & fries *	13
Baked Hake with croquette potatoes, cherry tomato and lobster bisque *	16
Poached Chicken Duxelle with sautéed potatoes, pan fried veg and a supreme sauce	14
Fish & Chips with garden or mushy peas and rocket *	13.50
Pan-fried Supreme of Duck with redcurrant jus, roasted new potatoes and pan-fried spinach	15
Fillet Steak served with mashed potato, stuffed stilton Portobello mushroom and a port sauce	19.50
Sirloin Steak hand cut twice fried chips, Portobello mushroom, vine tomatoes and rocket	17.50

Steak Sauces: *

Stilton	2.50
Peppercorn	2.50
Garlic Mushroom	2.50

Sides:

Onion Rings *	3
Side Salad	3
Beef Chilli Chips	5
Garlic & Parsley Fougasse	3

Desserts

Chocolate Brownie with white chocolate drops, vanilla ice cream and a warm chocolate sauce	5
Lemon Mousse Served with a biscotti biscuit and Chantilly cream	5
Pear Fritters with apricot sauce, flaked almonds and vanilla ice cream *	5
White Kinder Bueno Cheesecake with chocolate ice cream	5
Cheeseboard	single 6.45 double 10.95
Clotted Cream Ice Cream: Strawberry, Vanilla, Chocolate - 3 scoops	3.60

- Gluten free option on request